

# FALL MENU

THE  
BIBB

## APPETIZERS

- OYSTERS (1/2 DOZEN).....20\***  
RAW: MIGNONETTE GRANITA
- BLACK GARLIC TOAST.....12**  
BONE MARROW, SHALLOTS, PARSLEY CHILE OIL, PECORINO
- AUTUMN CEVICHE.....19\***  
BAY SCALLOPS, HALIBUT, PICKLY PEAR, CUCUMBER, RED ONION, LIME KO-SHO, AVOCADO, UME PLUM
- BUTTER BEAN BAGNA CAUDA.....14**  
RADICCHIO, FENNEL, SUN CHOKES, GARLIC ANCHOVY OIL
- COCOA NIB CRUSTED PORK BELLY.....18**  
PICKLED HIBISCUS FLOWERS + RED ONION, SMOKED BEETS, CALABAZA - CANDIED PUMPKIN
- SMOKED RABBIT PECAN PIE.....21**  
SHARP CHEDDAR, MUSTARD GELATO
- CHESTNUT HONEY + THYME BABY BACKS RIBS.....18**  
CABBAGE JALAPENO SLAW
- SPANISH OCTOPUS + AGUACHILE NEGRO.....23**  
GARBANZO BEAN, SHISHITOS, HEART OF PALM, ARUGULA OIL, FINGERLINGS

## SHAREABLE

- BURRATA NAPOLETANA.....25**  
BUTTERNUT SQUASH AGRODOLCE, SAFFRON PEARS, BLEU CHEESE, CHARRED ONION, PICKLED GOLDEN BEETS, SPECK, PUMPKIN SEED DUKKAH
- THE SECRET GARDEN.....19**  
PUMPKIN PATE, BEET PASTRAMI, MAPLE CARROT JERKY, PARSNIP, BROWN BUTTER, PEA - JALAPENO HUMMUS, CHICORY ROOT DIRT, BRUSSEL SPROUTS LEAVES

## SALADS & SOUP

- CACIO + PEPE CEASAR.....15**  
KALE, BRUSSEL SPROUDS, PECORINO ROMANO, ANCHOVY
- SHAVED FENNEL + MIXED GREENS.....15**  
BLACK RADISH, YOGURT BLEU CHEESE DRESSING, WARM BRIOCHE CROUTONS
- ROASTED KOMBUCHA PUMPKIN + CHIPOTLE SOUP.....14**  
CREMA, PUMPKIN SEED DUKKAH

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \* These items may be served raw or undercooked or may contain raw or undercooked ingredients.

THE  
BINDERY

# FALL MENU

## PASTA & MORE

- APPLE RISOTTO.....21**  
PORK BELLY, BLACK PEPPER + PECORINO BUTTER, APPLE MOSTARDO
- BEET TAGLIATELLE + BRAISED OXTAIL.....25**  
RED CABBAGE, GREEN APPLE, HORSERADISH CREMA, PECORINO
- PAPPARDELLE AL CINGHIALE.....29**  
SWEET + SOUR WILD BOAR, TOMATO, DARK COCOA, MINT, RASPADURA

## MAINS

- CHILEAN SEA BASS.....39**  
BROWN BUTTER, ROASTED GREEN CABBAGE CREAM, KALE, ARAME SEAWEED
- DUCK BREAST + HEIRLOOM BEAN CASSOULET.....32\***  
MORCILLIO, BLACK SALSIFY, ONION JUS, BURNT ONION ASH
- GREEN PEPPERCORN BUFFALO TENDERLOIN.....45\***  
BLACK GARLIC MASH POTATO, BLEU CHEESE, MULLED QUINCE
- CHIMICHURRI MARINATED SHORT RIBS.....39**  
ROASTED YAMS WITH HONEY, ESPELETTE + LIME YOGURT
- WILD BOAR + BEEF BURGER.....24\***  
CHEDDAR, POBLANO, RED ONION, BOURBON ONION, IPA MUSTARD SAUCE, FRIES

## ENJOY WITH US

### WINE WEDNESDAY

PAELLA FOR 2 + A BOTTLE OF SPANISH WINE  
\$69

### CHEF TABLE

5 COURSES WITH WINE PAIRINGS. PREPARED AND SERVED BY OUR CHEFS.  
EVERY THURSDAY NIGHT, MENU CHANGES WEEKLY  
\$95 PER PERSON BAR SEATING  
\$125 PER PERSON KITCHEN SEATING

### FEAST OF THE SEVEN FISHES CHEF'S TABLE 2022

AN ITALIAN CHRISTMAS TRADITION FROM THE CHEFS OF THE BINDERY  
\$150 PER PERSON